



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Green Parrot Lounge		<b>OWNER:</b>		
<b>ADDRESS:</b> 223 W Main Florence CO 81226				
<b>DATE:</b> 12/12/2019		<b>INSPECTION TYPE:</b> Routine Inspection		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item. IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On-Site R = Repeat Violation				
Compliance Status			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	Out	Certified Food Protection Manager		
Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean & properly washed		
9	NO	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	In	Food obtained from approved source		
12	NO	Food received at proper temperature		
13	In	Food in good condition, safe, & unadulterated		
14	NA	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
16	Out	Food contact surfaces; cleaned & sanitized	X	
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	NO	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	NO	Proper cooling time and temperature		
21	NO	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	Out	Proper date marking and disposition	X	X
24	NA	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	In	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	In	Food additives: approved & Properly used		
28	In	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NA	Compliance with variance / specialized process / HACCP		

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

**OUT** = Not in Compliance   **COS** = Corrected On-Site   **R** = Repeat Violation

Compliance Status			COS	R
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>In</b>	Proper cooling methods used; adequate equipment for temperature control		
34	<b>NA</b>	Plant food properly cooked for hot holding		
35	<b>In</b>	Approved thawing methods used		
36	<b>In</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>In</b>	Insects, rodents, & animals not present		
39	<b>Out</b>	Contamination prevented during food preparation, storage & display	X	
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>In</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>In</b>	Single-use / single-service articles: properly stored & used		
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>In</b>	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>In</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>Out</b>	Physical facilities installed, maintained, & clean		X
56	<b>In</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**2- Certified Food Protection Manager**

**Core**

2-102.12(A): Certified Food Protection Manager (C)

**Inspector Comments:**

New requirement for manager certification. A class will be offered locally in the spring. Manager has taken the basic food handlers course.

**16- Food contact surfaces; cleaned & sanitized**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Core**

4-602.11: Equipment Food-Contact Surfaces and Utensils-Frequency (C)

**Inspector Comments:**

Potato cutter is dirty. Clean at a frequency to preclude accumulation of soil or mold. Discussed with manager.

**23- Proper date marking and disposition**

OBSERVATION: **(CORRECTED DURING INSPECTION)(Repeat)**

**Priority Foundation**

3-501.17: Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (Pf)

**Inspector Comments:**

Green Chili in containers, not date marked. Discussed date marking with manager. Chili prepped on Tuesday, date marked during inspection. COS. Hand out provided for additional guidance.

**39- Contamination prevented during food preparation, storage & display**

OBSERVATION: **(CORRECTED DURING INSPECTION)**

**Core**

3-305.11: Food Storage-Preventing Contamination from the Premises (C)

**Inspector Comments:**

Potatoes are stored on floor. All items should be 6 inches above floor. COS.

**55- Physical facilities installed, maintained, & clean**

OBSERVATION: **(Repeat)**

**Core**

6-201.11: Floors, Walls and Ceilings-Cleanability (C)

**Inspector Comments:**

Kitchen floor is missing tiles, no longer a smooth easily cleanable surface.

**General Comments and Notes**

No cooking at time of inspection.

Green chili prepared inhouse. Discussed cooling procedure with manager, adequate.

Frost build up on walk in refrigerator that houses beer. Be careful of this nonpotable water contaminating individual beer bottles, that staff generally doesn't clean and sanitize individually.

Inspection completed on paper form, than entered into Accela. See paper copy for signatures.

Follow up Required: No

Follow up Date (if applicable): 12/15/2019

Recieved by:

Inspector Name: